

# Quinta de la Rosa

## DOUROSA RED WINE 2012



QUINTA  
DE LA ROSA

### PRESS

Not tasted by the press yet.

### GRAPE VARIETIES

Traditional port varieties, mainly Touriga Nacional, Touriga Francesa, Tinta Barroca and Tinta Roriz.

### SERVING SUGGESTIONS

Dourosa red is an easy drinking wine to be drunk now or within the next five years. It is a versatile wine that can be drunk slightly chilled at (15-16°C) accompanied with lighter style food or drunk at a higher temperature (18°C) with heavier dishes. This wine is perfect with Italian cuisine, white meat such as chicken or pork and fish.

### TASTING NOTES

The terroir in the Douro is still largely unexplored and by making wines with balance, harmony and equilibrium from our vineyards, we try to enable the grapes to express themselves in the bottle. The La Rosa style is to make well defined wines without too much extraction, tannin or oak. Wines that are rich and full bodied whilst being fresh and lively with a good acidity.

The douROSA 2012 red is a typical Douro wine with cherry and herbaceous aromas but with a slightly lighter, more relaxed style. 2012 was a perfect year for wines where freshness, aroma and elegance were more important than concentration and power.

### PRODUCTION NOTES

We had a very dry winter/spring that helped the building works but meant that the vineyard suffered as water stocks were not replenished. Yields were initially low from an uneven flowering and poor weather during this period. We had some rain in the late spring but virtually none fell in the summer months (we normally have some thunderstorms or a few days of low pressure). Lack of water meant the grapes were small and concentrated and took longer to mature.

We started picking late and slowly (16<sup>th</sup> September). As usual Jorge was careful about what to pick and consequently the grapes that came into the winery were in perfect condition. It rained on 23<sup>rd</sup> and 25<sup>th</sup> September so we stopped picking for a week and resumed only when the effect of the rain had worn off. The skins of the grapes were in great condition so there was little risk of rot. Yields were 40% down on 2011 and 2010 but these were very abundant years

### MATURATION AND BOTTLING

Fermented in stainless steel vats at low temperatures to retain fruit and freshness. Bottled in July 2014.



### Technical info:

|                   |                       |
|-------------------|-----------------------|
| Ageing:           | Up to 5 years         |
| Production:       | 25,000 bottles        |
| Alcohol:          | 14.5 %                |
| Total Acidity:    | 5,0 G/dm <sup>3</sup> |
| Volatile Acidity: | 0,6 G/dm <sup>3</sup> |
| Ph:               | 3.65                  |
| SO <sub>2</sub> : | 78 Mg/dm <sup>3</sup> |
| Residual Sugars:  | 0,6 g/dm <sup>3</sup> |

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